

WATER-DISPERSIBLE COATING COMPOSITION FOR FRIED FOODS AND THE LIKE

ABSTRACT OF THE DISCLOSURE

5 A water-dispersible coating composition for parfried foods containing high levels of rice (e.g., as flour) and dextrin, and little or no cornstarch, with the rice and dextrin components on a percentage weight basis of from about 25% to 70% rice dextrin based upon the total weight of the solids content of the coating composition, and ratios of rice to dextrin between about 1.0:1 to 5:1. The use of such high amounts of both rice and dextrin provides a substantial increase in the coated product's crispness and extended holding time following either complete initial cooking or secondary reconstitution in gradient heat, convection, or 10 microwave oven after limited initial cooking (e.g., parfrying) and freezing, without detracting from the final product's excellent appearance, taste, tenderness, and tooth compaction characteristics, and does so in a highly cost-advantageous manner. The coating composition also preferably contains modified low-amylose potato starch and minor amounts of sugar, salt, coloring agents, leavening agents, and stabilizing agents, and it may be applied as a dry mix of 15 ingredients or in wet, slurry form. Also disclosed are methods of preparation for the composition and final cooked coated product using deep-fat frying, oven baking, convection, or microwave oven reconstitution methods.